



JANUARY SET MENU

3 courses for 69.5 per person

W H I L E Y O U W A I T

Sourdough focaccia, caramelised onion butter
2.50 supplement per person (to be taken by whole group)

S T A R T E R S

Mulled wine cured salmon, golden beetroot, horseradish, creme fraiche

Burrata, spiced pear, pomegranate, radicchio / v

Dry aged beef carpaccio, pickled shallots, blue cheese, walnuts, endive

Salt-baked celeriac, pickled trompettes, golden raisins, tarragon, vegan labneh / ve

M A I N S

Cornish monkfish, champagne cucumber & brown shrimp beurre blanc, sprouting broccoli

Chestnut gnocchi, wine-poached salsify, sage, sprout tops, chilli / ve

Heritage squash, poached egg, Alepppo pepper, pumpkin seeds, truffle / v

9oz Dairy Cow sirloin, watercress, pickled shallots, ox cheek gravy, truffle chips

Upgrade your steak to a 7oz fillet steak / 12.5 supplement applies

S E L E C T I O N O F S I D E S

A selection of seasonal sides served to the table / 5 supplement per person

D E S S E R T

Dark chocolate cheesecake, miso caramel ice cream / v

Iced mango parfait, passionfruit, lime, mint / ve

Long Clawson blue, seasonal chutney, fig & spelt crackers / v / 7.5 supplement applies

P E T I T F O U R S

Coffee & mince pies / v / 5 supplement per person (to be taken by whole group)

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Tables are subject to a discretionary service charge of 12.5%

(v) vegetarian (ve) vegan.